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Jellies: DRAFT FOR COMMENTS

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Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China DRAFT Standard for Jellies (GBXXXX) and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.

Includes PSD Changes: No
Includes Trade Matrix: No
Unscheduled Report
Beijing [CH1]
[CH]

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website (www.moh.gov.cn). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous Standard, if any, is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA/FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email (ofsts@fas.usd.gov and roseanne.freese@usda.gov).

Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email (AgBeijing@fas.usda.gov).

In order to facilitate comments regarding this regulation; please identify the regulation of concern and recommended changes by page, paragraph, and line before forwarding to FAS.

Once finalized, this Standard will be GBXXXX-XXXX Hygienic Standard for Jellies.

BEGIN TRANSLATION

Items noted in the translation of GBXXXX Hygienic Standard for Jellies:

This standard corresponds to, but is not equivalent with, the Codex Alimentarius Commission (CAC) Standard Codex Stan 079-1981 Jam and Jellies not equivalent to Codex Standard 079-1981.

Drafting units of this Standard include: Sanitation and Anti-Epidemic Station of Zhejiang Province, Sanitation and Anti-Epidemic Station of Tianjin City, Sanitation and Antiepidemic Station of Wuhan City and Huangyan Municipal Sanitation and Anti-Epidemic Station of Zhejiang Province.

Individual drafters of this Standard include: Zhang Faming, Xu Liufa, Wu Yanzhong, Chen Gaoyao, Liang Jin, Zhang Zheng and Wang Xutai

GB XXXXX-XXXX Hygienic Standard for Jellies

1. Scope

This Standard identifies the requirements for jellies, the hygienic requirements for food additive usage, production and processing procedures and inspection methods. This standard applies to jelly foods made by taking edible glue and sugar as raw materials and processing the ingredients by boiling, preparing, canning and sterilizing procedures.

2. Referenced Documents

The clauses in the below standards, though referenced in this standard, have become clauses of this standard. All listed documents are applicable at the time of publication of this standard. However, all standards are subject to modification and the parties that apply this standard should study the possibility of using the recent versions of the following standards.

GB 2760	Hygienic Standard for Food Additive Use
GB/T 4789.24	Food Hygiene Microorganism Inspection of Candies, Cakes and Preserved Fruits
GB/T 5009.11	Determination of Total Arsenic and Inorganic Arsenic in Food
GB/T 5009.12	Determination of Lead in Food
GB/T 5009.13	Determination of Copper in Foods
GB 7718	National Standard of Food Labels
GB/T 10788	Determination of Insoluble Solid Matter in Canned Food
GB 14881	General Hygienic Criteria for Food Enterprises

3. Requirements

3.1. Raw Material Requirements

Shall conform according to the relevant standards and regulations.

3.2. Sensory Requirements

Shall conform according to regulations in Table 1.

Table 1. Sensory Requirements

Item	Requirements
Color	Possess the intrinsic color of product raw materials.
Taste and Smell	Possess the intrinsic taste and smell of products, without any peculiar smell.
Texture	Shall be jelly-like, soft, with no impurities.

3.3. Physical Requirements

Table 2. Physical Requirements

Item	Requirements
Insoluble solid matter, g/100 g \geq	5
Total Arsenic (in As), mg/kg \leq	0.2
Lead (Pb), mg/kg \leq	0.3
Copper (Cu), mg/kg \leq	5

3.4. Microbial Requirements

Shall conform according to the requirements in Table 3.

Table 3. Microbial Requirements

Item	Requirement
Total bacteria colony number, cfu/g \leq	100
Coliform group, MPN/100 g \leq	30
Pathogens (salmonella, shigella, staphylococcus)	Must not be detected
Mold, cfu/g \leq	20
Yeast, cfu/g \leq	20

4. Food Additives

4.1. Shall conform to the relevant standards and regulations.

4.2. Variety and dosage for food additive use shall conform to regulations in GB2760.

5. Hygienic Requirements for Production and Processing

Shall conform to the regulations in GB14881.

6. Packaging

The packaging container and materials shall conform to the relevant hygienic standard and regulations.

7. Labeling

The identification requirements for casehardened packages shall meet the regulations in GB7718.

8. Storage and Transportation

8.1. Storage

The product shall be stored in a dry and ventilated place. Product cannot be stored with any poisonous or harmful materials that could influence product quality.

8.2. Transportation

The product shall be protected from exposure to the sun and rain when transported. Product cannot be transported with poisonous or harmful materials that could influence product quality.

9. Testing Methods

9.1. Insoluble Solid Matter Testing

Determined according to methods specified in GB10788

9.2. Total Arsenic

Determined according to methods specified in GB/T5009.11.

9.3. Lead

Determined according to methods specified in GB/T5009.12.

9.4. Total Bacteria Colony Number, Coliform, Pathogens, Mold, and Yeast

Determined according to methods specified in GB/T 4789.24.

END TRANSLATION